



Maricopa County Environmental Services Department

Environmental Health Special Events Program

Promotion of Non-Potentially Hazardous Food Items

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Promotional food sampling that does not require a permit is limited to the sampling of Non-Potentially Hazardous Food Items. Sampling or promotion of any Potentially Hazardous Food Item requires a Temporary Food Permit. Food Sampling must be conducted in a safe and sanitary manner at all times. Like any type of food, samples can grow bacteria and transmit viruses that will make people ill. In order to reduce the likelihood of this from happening, the following requirements must be followed for all individuals who wish to sample their food products:

- ❖ Hand washing facilities must be set-up at all times when any open food product is served or sampled. This includes a minimum of five (5) gallons of warm water in an insulated container with a spigot, a container to catch waste water 15% larger than the Fresh Water Container, hand soap, and paper towels.
- ❖ Cutting of produce, melons, vegetables, or fruits is prohibited except to show that an item is seedless, ripe, or appropriate color or other characteristic. Cut produce, vegetables, fruits, or melons shall not be offered as a sample for tasting to consumers and shall not be sold.
- ❖ Only limited quantities of sampled product may be ready for sampling at any given time. All products that have not been sampled at the end of the business day must be discarded. No food carryover between days is allowed.
- ❖ No public self-service sampling is allowed. Each sample must be prepared by the operator and handed to the customer or the samples are placed in single service containers for consumption. A physical barrier, such as an approved sneeze guard, must be in place to protect the food from contamination if single service cups are placed out for the consumer. Bulk dispensers for chips or similar products are prohibited.
- ❖ Only single service utensils and containers may be used for preparing samples. Single service items may not be reused. Several extra knives or other required utensils shall be provided (in the event one is dropped on the ground or otherwise contaminated).
- ❖ Each person who provides samples shall provide a lined waste container for the disposal of used single service items and other waste products that is easily accessible from their location.
- ❖ Non-latex gloves must be used when handling the product to be sampled.
- ❖ Freshwater for the hand wash station must be obtained from an approved source.
- ❖ Wastewater from the hand wash station must be disposed of properly in a sanitary sewer, mop sink, etc.
- ❖ All food products being sampled must be from a licensed facility. Proof of source may be required. **No homemade food is allowed to be sold/dispensed to the public.**

